

Potato Bread

Prep Time: 180 Ready In: 240
Cook Time: 25 Servings: 1 Loaf

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Ingredients

1 1/2 Cup Water	2 TBS water
2 TBS Butter or Margarine	3 3/4 Cup Flour
2/3 Cup Instant potatoes, pearles or flakes	2 TBS Dry Milk
2 TBS Sugar	1 1/2 tsp Salt
2 1/4 tsp Yeast, dry and active	

Directions

- 10 Bread Machines: Follow directions in instruction booklet.
Hand Mixer: Place potato pearls or flakes in a blender. Blend until pearls or flakes become a fine powder. Put water and butter in a medium-sized saucepan.
- 20 Place on medium heat until the temperature of the liquids inside the saucepan reaches 120-130 ° F—usually 10 minutes. While liquids are heating up, add dry milk, salt, yeast, potato pearl powder, and 1 cup of flour in a large mixing bowl.
- 30 Mix well. Add liquids when they are the right temperature and beat with an electric mixer for 2 minutes on low speed. Then add another cup of flour. Beat another 2 minutes on medium speed.
- 40 Using a wooden spoon, add only enough of the remaining flour to make dough soft and pliable (like bubble gum.) Knead dough on a floured surface for 10 minutes—adding flour as needed to keep the dough from sticking to your hands and to the surface.
- 50 When finished, place dough back into the mixing bowl. Cover with a towel and place in a warm location that is free from cold drafts of air. Let dough rise until it is double in size—usually 45-60 minutes.
- 60 Punch down raised dough. Place onto an oiled surface. Oil your hands and knead dough to remove air bubbles. Then shape into a round ball and place in a greased bread pan. Cover pan with a towel and place in a warm location that is free from cold drafts of air.
- 70 Let loaf rise until it is double in size—usually 45-60 minutes. Preheat oven to 350° F. Bake in oven for 25 minutes. Cool bread for at least 10 minutes before removing from bread pan. Place loaf on a dishtowel or paper towel to cool. EAT! Makes one loaf.